Soup Maker
SSB1U

Cuisinart®

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. The appliance is not intended to be operated by means of external timer or separate remote-control system.
2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should always be supervised to ensure they do not play with this product.
4. Not for use by children. Keep out of reach of children during and after use.
5. The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. DO NOT TOUCH these surfaces as possible injury could occur. Allow to cool completely before handling this appliance.

6. The outer surface may get hot when the appliance is in use.
7. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. Do not use this appliance if the lead is damaged. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service" section for further information).

Congratulations on your purchase of the Cuisinart Soup Maker.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about Cuisinart products and for recipe ideas, visit our website www.cuisinart.co.uk.

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Product Description

Lid with Removable Measuring Cup

Glass Jar Assembly includes:
Glass Jar
1750 ml (Cold Use) / 1400 ml (Hot Use)
Non-Stick Heating Plate
Jar Collar
Blade Assembly

Motor Base

On/Off

Blending Dial

Stir Button

Timer Control

Heat Control

Non-Slip Rubber Feet

Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book.

- Ensure all packaging materials and any promotional labels or stickers are removed from the Soup Maker before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (See "UK After Sales Service" section).
- Do not use this appliance if the lead is damaged. In the event of lead damage discontinue use immediately. If the lead is damaged it must be replaced with a special lead available from the manufacturer or its service agent (See "UK After Sales Service").
- Whilst in use the surfaces will become extremely hot. Do not touch hot surfaces. Always use handles.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, press On/Off button and then remove the plug from the mains.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should always be supervised to ensure that they do not play with this product.
- Not for use by children. Keep out of reach of children during and after use.
- Do not use any accessories or attachments with this appliance other than those recommended by Cuisinart.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- If motor stalls, switch off and unplug from the mains. Leave for 30 seconds and switch appliance back on.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used only for preparation of drinks/food as described within the instructions for use that accompany it. Please retain these instructions for future reference.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.

- If this appliance is used for re-heating foods, also ensure the food is piping hot before eating.
- Do not connect this appliance to an external timer or remote control system.
- This appliance complies with the basic requirements of Directives 04/108/EC (Electromagnetic Compatibility) and 06/95/EC (Safety of domestic electrical appliances).

- **IMPORTANT – Child safety: THIS APPLIANCE GETS HOT!** Always - Keep out of the reach of children - During and After use. This appliance should not be used, cleaned or maintained by children. Always take extra care If used near children.

- **WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

The temperature of all surfaces marked with this symbol will be very hot when the appliance is in use. **DO NOT TOUCH** these surfaces as possible injury could occur.

The symbol ▬ on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

UK Wiring Instructions

The wires in the mains lead are coloured in accordance with the following code:

- BLUE = NEUTRAL
- BROWN = LIVE
- YELLOW & GREEN = EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N.
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L.
- The wire which is coloured YELLOW & GREEN must be connected to the terminal which is marked with the letter E or the ⏚ symbol.

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 13A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 13A fuse must be fitted.

The Soup Maker

A Glass Jar Assembly

■ Before first use, clean the glass jar thoroughly (see cleaning & maintenance section on page 15).

NB: The appliance may smoke a little and release a slight odour during first use, this is normal.

■ The glass jar assembly is one complete unit which includes glass jar, handle, cooking plate and collar.

NB: Do not attempt to remove the glass jar from the collar.

Fitting

■ To fit the glass jar assembly to the base of the Soup Maker, position jar unit on the motor base so that the arrow on the jar collar is level with the arrow on the base (fig. 1). Push the jar down into place (fig. 2).

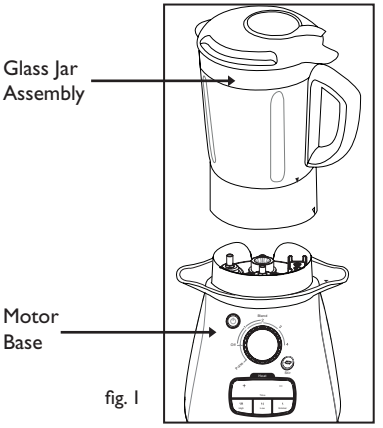

fig. 1

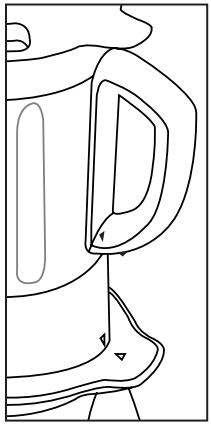

fig. 2

N.B. Take care when placing the glass jar on the motor base as incorrect positions may damage the interlock switch and could prevent the unit from running.

Removing

Switch the Soup Maker off and unplug from the mains socket. Lift the glass jar up and away from the motor base, holding the handle only. Do not twist the jar.

CAUTION: The heating element is hot when the Soup Maker is in heat mode, do not touch the underside of the collar.

B Lid & Measuring Cup

- To remove the lid from the glass jar, grip the edges of the lid firmly with one hand and lift upwards. When you have added the required ingredients to the jar, place lid on jar before heating and blending. To replace, simply position over the jar and press down firmly (ensure the pouring spout on the jar is covered by the protrusion on the lid).
- To remove the measuring cup from the lid, lift up and away. To replace, position the cup over the lid, aligning with the corresponding grooves in the lid.

WARNING: Steam will escape around the measuring cup when the Soup Maker is in heat mode, this is normal, but handle with care – steam can burn.

NB: Always ensure the lid and cup are replaced before blending.

C Control Panels

Power Button

- Plug the unit into a mains socket. The 'On/ Off' button will begin to flash. This mechanism prevents accidental activation of different functions.
- Press the 'On/Off' button and the light will stop flashing. The unit is now in 'stand-by' mode and is ready to use. You can now use the blend function or set both the timer and the cooking temperature.

NB: If you wish to reset the settings, press the 'On/ Off' button again. The button will resume flashing, any setting you had selected will be cancelled.

NB: To turn the flashing 'On/ Off' button Off, turn off the mains switch and remove the plug.

Timer Control

- The timer can be set for up to 30 minutes.
- When switched on the timer will default to '0' and you can then set the cooking time by pressing the '+' or '-' buttons. Every time you press on one of these buttons, you will hear a beep and the time will increase or decrease by one minute. By holding the button down, you can scroll through the time quickly.

NB: You can increase or decrease the cooking time using the '+' and '-' buttons at any time during the cooking cycles.

- The screen displays the cooking time remaining

Heat Control

- After having set the time, press the desired heat control.
- There are 3 possible settings:
  - o Simmer: up to 80°C - use to simmer soups and liquids
  - o Low: up to 90°C - use to brown base ingredients
  - o High: up to 110°C - use to bring liquids to the boil
- When you've selected the desired temperature, the unit will start the cooking cycle immediately for the programmed time.
- When the cooking time is finished, 4 beeps will sound to let you know that the cooking cycle is finished.

NB: The temperature may be changed at any time during the heating or cooking cycle.

Stir Button

- For the stir function to operate ensure you hold the button down for as long as needed.
- The stir function can be operated at any time during the heating or cooking cycle, it can also be operated in 'stand-by' mode when ingredients are being added to the glass jar.
- It is recommended that you use the stir function while frying or sautéing onions, garlic or other base ingredients at the start of your recipe.
- The stir button or pulse function on the Blending Dial can be used instead of blending to achieve a chunkier soup.

Blending Dial

- When the unit is in 'stand-by' mode, turn the rotating dial on the control panel to activate the blend function. As a safety measure, the blender speed may only be activated when the cooking process is complete. You can however use the 'stir' function at any stage during the cooking process.
- The blender speed ranges from '1' (low) to '4' (high). Select the speed you wish to use by turning the dial clockwise. You can reduce the speed by turning the dial anticlockwise.
- The blender also has a 'Pulse' setting which can be activated by turning the dial anticlockwise from the 'off' position.
- If you want to achieve a thicker consistency for your recipe, instead of using speeds 1-4, blend using the pulse function for total control. Turn the dial to 'Pulse' and continue to pulse to the desired consistency.
- If the temperature inside the glass jar is below 60°C, all 4 blending speeds and the pulse function can be operated.
- If the temperature inside the glass jar is between 60-120°C only speeds 1, 2 and 'Pulse ' on the blending dial can be operated. Speeds 3 and 4 will be deactivated.
- If the temperature inside the glass jar is over 120°C, the blending dial will be completely deactivated.

- Do not use the blender for more than 3 continuous minutes. This is the maximum time for the motor. If the blender function is used for longer than 3 continuous minutes, the unit will shut itself down.

Blending Hot Contents

- If you are blending hot ingredients, speed 1 should be sufficient. As a safety feature, speeds 3 and 4 will not operate if the contents of the glass jar are above 60°C.
- The 'Pulse' function will still operate at 60-120°C, but the pulse speed will automatically be reduced at these temperatures to avoid any risk of burning splashes. This is normal.
- As a safety feature, the blending function will not operate at all if the temperature inside the glass jar is above 120°C. If you attempt to use the blending dial when the temperature inside the glass jar is over 120°C it will not function - instead the LED lights on the 'Low' 'Simmer' and 'High' functions will flash. You should set the blending dial back to the 'OFF' position and wait a moment until the temperature inside the glass jar has cooled and then try using the blending dial again.

Blending Cold Contents

- When using the blender for cold ingredients, start on the lowest speed and gradually increase the speed to 4 or until you have the desired consistency.

D Making Soup

- Place the base on a level and sturdy surface.
- Place the glass jar on the base and plug the unit into an appropriate mains socket.
- To fry ingredients such as onions, garlic or other vegetables, first add some butter or oil before the unit starts heating up.
- Make sure the butter goes on to the heating plate and not on the blades. Use a low temperature to melt the butter.
- Press the 'On/Off' button to put the unit into 'stand-by' mode.
- Set the cooking time. The cooking time can be changed at any time during the cycle.
- Sauté/fry your vegetables, watching the ingredients don't burn.
- To mix the ingredients, use the 'Stir' button on the control panel.
- Add the other ingredients (vegetables, stock, bouillon and herbs or spices), increase the temperature to High and bring to a rapid boil.
- When you are preparing soup or cooking with the Soup Maker, only fill the glass jar to the 1400ml level. Once your ingredients are boiling, reduce the heat to Low or Simmer and allow to cook through.

NB: The unit uses a thermostat control to increase and decrease the heat during cooking.

- When the cooking time has elapsed, the unit will beep 4 times.
- To blend the soup, use the blend function; this can only be used once the unit is no longer heating and the timer has stopped. When the soup is ready, simply blend soup on level 1 until desired consistency is achieved.

WARNING: When cooking or blending hot liquid it is essential the lid and measuring cup are left on the blender to prevent harm.

E Blending Cold Ingredients

The blender can also be used as a regular blender to blend cold ingredients and crush ice.

- Place the motor base onto a flat, sturdy surface.
- Position the glass jar assembly on the base and plug into a suitable mains socket.
- Add all necessary ingredients into the glass jar and replace the lid. You may add more ingredients during blending by removing the measuring cup in the lid and dropping ingredients through the opening in the lid. If adding more liquid, we recommend pausing blending, adding the liquid and replacing the measuring cup to prevent liquid escaping.

NB: The maximum fill for cold ingredients is 1750 ml.

- Turn the blender control dial to your desired speed or use the pulse function. Turn the blender control dial to 'Off' when the desired consistency is reached.
- Unplug the appliance immediately after use.
- Do not store food or liquid in the glass jar. Empty and clean thoroughly after use.
- Do not overload the Soup Maker. If the motor stalls, turn the Soup Maker off immediately, unplug the unit and carefully remove a portion of the food, then continue.

F Hints & Tips

- Add butter or oil to the non-stick heating plate and allow to melt before frying vegetables.
- If soup recipes call for cheese or cream to be added at the end of the recipe, don't allow to boil. Most soup will actually be hot enough to melt the cheese using just the stir function rather than adding more heat.
- To make low fat soups, use yoghurt or créme fraiche instead of cream or soured cream.
- If your soup is too thick, thin with a little water or semi-skimmed milk when blending. Do not exceed 1.4L.
- If you are making tomato soup and your tomatoes are too pale or under ripe, add 1tbsp of tomato purée to add colour and flavour.
- Cut most foods into cubes approximately 1.5-2.5cm to achieve a more uniform result. Cut all cheese into pieces no larger than 1.5cm.
- Use the measuring cup in the lid to measure liquid ingredients such as alcohol. Always replace after ingredients have been added.
- When using the Soup Maker as a traditional blender, in order to achieve best results when chopping fresh herbs, garlic, onions, citrus zest, bread crumbs, nuts and spices, make sure the glass jar and blades are completely dry to achieve best results.
- If food tends to stick to the sides of the glass jar when blending, pulse in short bursts.
- Pulses should be short bursts. Space the pulses so the blades stop rotating between pulses.
- Don't over process foods. This appliance will achieve most desired results in seconds not minutes.
- For frozen drinks, chill all ingredients before blending.
- If foods do not seem to be blending smoothly, use the Pulse function to chop then blend continuously.
- If in any doubt about what's happening, switch off the Soup Maker and refer to this Instruction Book or call our Customer Service Team, see 'UK After Sales Service' on page 16 for contact information.

Cleaning & Maintenance

- Always unplug the appliance from the mains socket before cleaning.
- Before first use and after every use, clean each part thoroughly.
- Periodically check all parts before reassembly. If any part is damaged or jar is chipped or cracked, **DO NOT USE THE SOUP MAKER.**
- **CAUTION: Blade is very sharp. Handle with care.**
- To clean the complete Glass Jar Assembly (glass jar, cooking plate and collar) follow 'Self Clean Feature' below or wash in a bowl of hot soapy water.
- To clean the non-stick base we recommend the use of a bottle scrubbing brush which makes it easy to clean underneath the blades.
- To clean the lid and measuring cup, wash in hot soapy water.
- Wipe the motor base clean with a damp cloth to remove any residue, and dry thoroughly. Do not use abrasive cleaners on the housing base. Apply any cleaning agent to the cloth, not the base.
- Never submerge the motor base in water or other liquid, or place in a dishwasher.
- Make sure all the parts are clean and dry before storing.
- Never wrap the cord around the outside of the Soup Maker.
- Never immerse the plug, lead or housing in water or any other liquid.
- Never immerse the glass jar in water straight after heating; allow it to cool down first.

Self Clean Feature

- To clean the Soup Maker quickly and easily, simply add approximately 0.5L of water and a little washing up liquid to the glass jar. Set the timer for two minutes and press the simmer button. When the water is hot turn the heater off; blend liquid on speed 1 for 1 minute. Repeat using clean water. This may help release any food that maybe on the underside of the blades. Alternatively, wash the glass jar in warm soapy water. Rinse and dry thoroughly.

NB: Do not use excessive amounts of washing up liquid.

NB: Ensure both the glass jar and the electrical socket underneath the jar are thoroughly dry before connecting to the Soup Maker base.

UK Guarantee

This Cuisinart appliance is guaranteed for consumer use for 3 years. This guarantee covers defects under normal use from date of purchase and ceases to be valid in the event of alteration or repairs by unauthorised persons. If the appliance does not perform satisfactorily due to defects in materials or manufacture, it will be repaired or replaced through Conair UK After Sales Service. No responsibility will be accepted for any damage caused in transit. The Conair Group Ltd reserves the right to amend terms and specifications without prior notice.
This guarantee in no way affects your statutory rights.

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

The return address is:

Customer Care Centre
Conair Logistics
Unit 4 Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

www.cuisinart.co.uk

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